





**FAST**

## Za'atar Crusted Pork Chops

with Tahini-Ranch Wedge Salad

 20-30min  2 Servings

We took our cues from the Middle East with this dish, which ups the ante on an easy-to-prepare weeknight meal. In this case, we coat succulent pork chops with a fragrant za'atar spice rub before searing. The ranch that drapes the crisp iceberg wedge salad is seasoned with nutty tahini, a sesame paste predominant throughout Middle Eastern cuisine. Marinated radishes and shallots top the salad.

## What we send

- garlic
- lemon
- iceberg lettuce
- radish
- boneless pork chops
- shallot

## What you need

- all-purpose flour 1
- kosher salt & ground pepper
- olive oil

## Tools

- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830.0kcal, Fat 52.0g, Proteins 45.0g, Carbs 46.0g



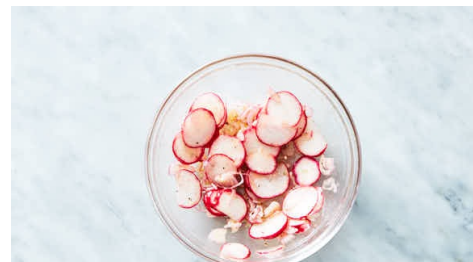
### 1. Prep ingredients

Remove any wilted outer leaves from **iceberg**, then halve through core. Cut **one half into 2 wedges** (save rest for own use). Peel, and thinly slice **¼ cup shallot** crosswise into rings. Peel and finely grate **½ teaspoon garlic**. Finely grate **½ teaspoon lemon zest** then squeeze **2 tablespoons lemon juice** into a small bowl, keeping them separate. Thinly slice **radishes**.



### 4. Season pork chops

Pat **pork chops** dry and rub with **oil**. Season all over with **½ teaspoon salt** and **several grinds of pepper**. Sprinkle **2 tablespoons za'atar spice** blend over both sides of **pork chops**, pressing to adhere. Spread **¼ cup flour** on a plate and coat both sides of pork chops, tapping to remove any excess flour.



### 2. Marinate vegetables

In a medium bowl, whisk together **1 tablespoon of the lemon juice**, **1 tablespoon oil**, and a **generous pinch of each salt and pepper**. Add **shallots** and **radishes** to the bowl. Set aside to marinate, stirring occasionally, until step 6.



### 5. Cook pork chops

Heat a heavy medium skillet over medium-high. Brush both sides of **pita** lightly with **oil**, then add to skillet and cook until toasted and a little crisp, about 1 minute per side. Remove pita. Add **2 tablespoons oil** to same skillet. Add **pork chops** and cook until well browned and cooked through, about 3 minutes per side, reduce heat if browning too quickly.



### 3. Make tahini ranch

In a second medium bowl, whisk together **tahini**, **sour cream**, **grated garlic**, **lemon zest**, **remaining lemon juice**, and **¼ cup water**. Season to taste with **salt** and **pepper**.



### 6. Finish salad & serve

Cut **pita** into **wedges**. Place **one iceberg wedge** on each plate. Spoon **dressing** all over lettuce and top with **marinated radishes and shallots** and **any remaining marinade**. Finish with a **few grinds pepper**. Serve **salad** alongside **pork chops** and **pita wedges**. Enjoy!